

# 'AFTER 5' DINNER MENU

Lanai Dining Only



## UNIQUE STARTERS

- CRISPY VEGETARIAN ROLLS** 15  
Cabbage, taro, mushrooms, vermicelli noodles
- GRILLED PORK SPRING ROLLS** 15  
Asian greens, carrots, vermicelli & special sauce
- PORK SHOULDER & SHRIMP WONTONS** 15  
in spicy chili oil

## FROM THE WOK

- SHAKING BEEF** 31  
Cubed prime filet mignon, watercress, red onion, lime sauce
- GINGER BEEF VERMICELLI** 25  
Tenderloin steak, greens, peanuts
- SPICY TIGER SHRIMP** 25  
Pineapple slaw, jasmine rice



## FROM THE BRAZIER

- RED WINE-BRAISED SHORT RIBS** 28  
With swiss chard, haricot vert, baby carrots, alii mushrooms, fingerling potatoes
- ROSEMARY-BRAISED LAMB SHANKS** 23  
With watercress risotto, asparagus, baby carrots, red wine lamb jus

## FRESH CATCH

- CRISPY KAMPACHI** 25  
With soy, shitaki & oyster mushrooms, fresh ginger, garlic, sesame, mango salsa
- MISO GLAZED SALMON** 25  
With baby bok choy, alii & enoki mushrooms, over laksa



## PASTA FAVORITES

- LOBSTER & HAMAKUA MUSHROOM RAVIOLI** 18  
Served in a fire-roasted red pepper sauce
- LINGUINI WITH LOBSTER & SHRIMP SCAMPI** 28  
Poached lobster tail/shrimp scampi in a lemon butter sauce with alii mushrooms, cherry tomatoes, basil, parsley
- BUTTERNUT SQUASH BAKED PASTA** 17  
Rigatoni pasta, garlic, basil, shallots, hamakua mushrooms, crushed red pepper & parmesan

# The *Bistro* SIGNATURE ENTREES

## LOBSTER 3-WAYS - OR - FILET & LOBSTER

A Bistro Exclusive! Lobster Raviolis, a Lobster Taco, plus an herbed garlic Lobster Tail served with all the accompaniments.

**\$33**

Seared USDA Prime Tenderloin steak and herbed garlic Lobster Tail served with a sweet potato croquet, asparagus & Hamakua mushrooms.